

Commercial Kitchens Workshop

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Agenda

- Introductions
- Who's Who in Commercial Kitchens?
- FSTC Tour
- Lunch
- Emerging Technologies
- Emerging Program Opportunities
- Wrap Up

Introductions

- Name
- Title
- Organization
- What you hope to gain from this workshop

Who's Who in Commercial Kitchens

- Kim Erickson, CEE
- Jeffrey Clark, ENERGY STAR (ICF)
- David Zabrowski, FSTC
- Gary Rupp, NAFEM (Montague)
- Steve Marshall, FCSI (Marshall Associates)
- Pete Palm, Distributor (Western Pacific Distributors)
- Mariann Costello, NRA (Scoma's Restaurant)

Efficiency Organizations Side-by-Side

	CEE	ENERGY STAR	FSTC
Funding / Stakeholders	Members / efficiency program administrators	US Government / Taxpayers	California ratepayers
Geographic Scope	USA and Canada	USA	California - research often applies outside CA
Expertise	Efficiency programs	Labeling, branding and marketing	Technology and Education



Working Together, Advancing Efficiency

Who is CEE?

- Mission: to advance energy efficiency for the benefit of the public by helping efficiency programs be more effective through enhanced communications and increased harmonization.
- Vision: Through the collective power of energy efficiency programs working together, our members will make measurable progress toward a cleaner environment, lower costs to consumers, and a more reliable energy supply.



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CEE Members and Funding

Members- 100 members in 36 states and 6 provinces as well as public stakeholders

Efficiency Program Administrators- utilities and non utilities with mandated programs

Public Stakeholders- DOE national Labs, state/provincial energy offices, government energy research agencies, efficiency organizations

Funding – 75% of our funding from members, 25% from DOE and EPA



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How We Work

- 12 Work Areas Commercial, Industrial, Residential, and Natural Gas efficiency program areas
- Staff of 20 (4 dedicated to commercial programs, 0.5 FTE to Kitchens)
- Accelerate market adoption of energy efficiency technologies and practices through energy efficiency programs
 - Consensus on what constitutes high efficiency
 - Harmonize program criteria
 - Sharing best program practices
 - Promoting program opportunities to manufacturers
 - Publicizing qualifying product lists

CEE Resources - Specifications

CEE and
ENERGY STAR



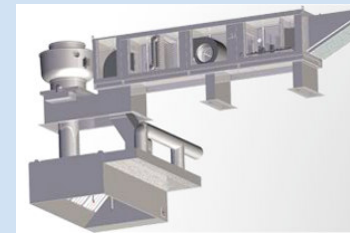
CEE Advanced
Specifications



Under
Development



Advanced
Member Specs



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Additional Resources

REBATES AND INCENTIVES

Many CEE member utilities and efficiency program administrators offer incentives to promote the purchase of energy efficient kitchen equipment.

[Click here](#) for a summary of programs by

e-Newsletter

- [Sign up here](#) for CEE's Commercial launch January 2009.

Case Studies

- [Share your case study](#)
- [Austin Public Schools](#)
- [NYSEDA – Saratoga Restaurant](#)

Links - Energy Efficiency

- [American Society for Testing and](#)
- [ENERGY STAR® Commercial Fo](#)
- [ENERGY STAR Restaurant Guide](#)
- [Natural Resources Canada Energy](#)
- [Pacific Gas and Electric's Food S](#)

Links - Water Efficiency

- [Alliance for Water Efficiency](#)
- [EPA WaterSense®](#)
- [GreenPlumbers® USA](#)

Links - Foodservice Equipment Industry

- [Commercial Food Equipment Service Association](#)
- [Foodservice Consultants Society International](#)

CEE Member	State	Prescriptive Program Name	Incentive	Efficiency Criteria
Ameren-IL	IL	Act on Energy Business Program	\$100-\$400	see program
Arizona Public Service	AZ	Prescriptive Measures, Retrofit and New Construction	\$45	FEMP
AVISTA Utilities	ID	EnergySmart and Foodservice Equipment Rebates	\$100-\$500	ENERGY STAR / CEE Tier 3



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Working with ENERGY STAR and FSTC

- Share information – technical data, market, programs
- Technical data – FSTC is a primary source, along with ENERGY STAR
- Technical expertise – FSTC
- Market information – ENERGY STAR is a primary source for market penetration information
- Programs – CEE shares information on what members are doing in their programs

Working with Industry

- Specification development – industry input solicited and highly valued for credible and meaningful specs
- Member program marketing – manufacturers and distribution chain key partners, education at trade shows
- Qualified products lists – provide regular updates and solicit corrections and feedback
- Additional opportunities
 - Reporting efficiency information on manufacturer cut sheets
 - Dissemination of program information through e-newsletters
 - Foodservice equipment industry education on incentive opportunities

Introducing...



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